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2020

## Tiller and Grain Restaurant Menu 2020

Tiller and Grain

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# TILLER + GRAIN

SAMPLE MENU

## BREAKFAST

Porridge with chia and linseeds with a selection of toppings (greek yoghurt/ honey/pumpkin and sunflower seeds/compote of the day)	4.5
Overnight bircher muesli with a selection of toppings	4.5
Homemade scones with butter and preserves	3.5
Selection of pastries	3

## SOUP

Spiced pumpkin served with sourdough bread	6.5
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## HOTPOT

Lentil dahl / vegan curry with mongrabiath	9.5
Lamb tagine with cous cous	11.5

## SANDWICHES

Overnight beef with house horseradish mayo	7.5
Slow-roast shoulder of pork with pickles and asian mayo	
Ham hock with gribiche	
Hummous with roasted beetroot, pickled shallots and crunchy salads	
Beef shin with house black garlic mayo	

## SALADS BOWLS

[ Selection of 3/4 - 9.50 ]

Farro with kalamata olives, fennel, raddichio, and a preserved lemon dressing	Roasted mixed squash with salsa verde and pickled green chillies
Butterbean hummous with roasted red, golden and candied beetroots with chervil and pickles	Romanesco with a sweet blood orange dressing and dried serrano ham
Purple sprouting broccalli with walnut and almond tahini dressing	Wild rice salad with dried fruits, hazelnuts and mixed herbs
Winter salad of fennel, kohlrabi, watermelon radishes, red/white cabbage, kale with a miso dressing topped with nori and toasted sesame seeds	Quinoa with apple, spinach, pomegranates and feta cheese

### ADD MEAT OR FISH + 3.5

Slow roasts of ox shin / braised beef ribs / shoulder of lamb
Whole poached salmon / fillets of hake with yuzu ponzu dressing